

Competitors Name: \_\_\_\_\_ School: \_\_\_\_\_ # \_\_\_\_\_

**Wisconsin FCCLA 2014 State Leadership Conference  
Culinary Knife Skills  
Equipment List:**

**The following items are the only tools allowed:**

- 1 Utility Tray **\*No Larger than 15 X 20-inches.**
- 1 NSF Approved Cutting Board **\*(No Larger than 15 X 20-inches.)**
- 1 spray bottle approved sanitizer **\*(Sealed in a zip lock bag.)**
- 1 (8 to 10-inch) French/Chef's Knife
- Vegetable Peeler
- 1 Paring Knife
- 1 Roll Parchment Paper
- 1 Pen
- 1 Box Disposable Gloves
- ½ Sheet Pan
- 2 Dish Cloths
- 4 Dish Towels

**\*\*\* All foods will be washed.**

**\*\*\*Water will be available.**

**\*\*\*A sink may not be available.**

- **Each participant must pack their own plastic/rubber covered container of equipment. Tubs and equipment cannot be shared with another student in competition.**
- **Label ALL Larger Equipment, with name of school and city. Label aprons, hats, & chef jackets on inside.**
- **DO NOT PUT APRONS, HATS, HAIR NETS, or CHEF JACKET S IN TUBS!!!!!!**
- **Any additional items not on the list will be removed from the container prior to competition and returned to the participant after competition.**
- **Equipment containers should be labeled with the NAME OF THE STUDENT, NAME OF THE SCHOOL AND NAME OF THE EVENT on the top and both ends of the container.**
- **Containers are to be brought to Monday's Chapter Registration and Check-In. ONLY STUDENTS IN COMPETITION WILL BE ALLOWED IN THE CHECK IN ROOM. They will be turned in at that time, locked and secured until time of departure for competition. Items may not be added or taken out of the containers after Check-In.**